

FOR OFFICE USE ONLY

Received date:

2.6.17

Approved:

Permit #

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AMHERST INSPECTION SERVICES
4 BOLTWOOD AVENUE • AMHERST • MA • 01002
Office (413) 259-3030 Fax (413) 259-2402
www.amherstma.gov

TEMPORARY FOOD ESTABLISHMENT PERMIT APPLICATION

Fee: \$50.00, Non-profit \$ 40.00

Applications must be submitted ten (10) days prior to event.

BEFORE COMPLETING THIS APPLICATION, PLEASE READ THE "Are You Ready?" attachment.

EVENT INFORMATION

Name of Event

Location

Date(s)/Time of Event

Name of Event/ Coordinator

Contact Telephone

Email

VENDOR INFORMATION

Business Name

Address

Business Phone

Name of Operator/Applicant

Email

Mailing Address (if different)

Attach menu or list all food items. Any changes must be submitted to the Health Sanitarian at least seven (7) days prior to the event.

NAME(S) OF THE PERSON- IN- CHARGE AT THE BOOTH, DURING THE EVENT:

Attach a copy of each person's Food Protection Manager Certificate

Please Attach Required Documents to Application

- ☐ Menu
- ☐ Food Protection Manager Certificate
- ☐ Allergy Awareness Certificate
- ☐ Food Establishment License
- ☐ Written agreement with a Licensed Food Establishment
(If you are not the owner of the licensed food establishment)
- ☐ Workers Compensation Affidavit and Policy Declaration Page
- ☐ Certificate from the Fire Department (required for all open flames)
- ☐ Non-Profit IRS or DOR Exemption Number _____

COOKING, PREPARING, HOT AND COLD HOLDING, REHEATING

If you are cooking/preparing/holding hot foods at the event, you must complete A, B, C and D.

- A. List each **potentially hazardous food item** and all steps in its preparation at the licensed food establishment. Use additional pages as needed to list all items.**

FOOD	Thaw	Cut/ Assemble	Cook	Cool	Cold Holding	Reheat	Hot Holding	Portion Package
1.								
2.								
3.								
4.								
5.								

- B. List each potentially hazardous food item and all steps in its preparation at the market booth. Use additional pages as needed to list all items.**

FOOD	Thaw	Cut/ Assemble	Cook	Cool	Cold Holding	Reheat	Hot Holding	Portion Package
1.								
2.								
3.								
4.								
5.								

- C. Describe equipment for cooking, heating, holding hot: _____

Type of Fuel source A certificate from the Fire Department is required for all open flames.

- D. Draw in the location and identify all equipment including: hand wash facilities, dish wash facilities, ranges, refrigeration, worktables, food, single service storage, etc. Please note: Booths at open air markets must also provide overhead covering.**

[illegible]

SAFE HANDLING PRACTICES

You must respond to each item in order to complete your application.

1. ☐ YES, all food will come from an **approved food source**. Source of water and/or ice _____
2. ☐ YES, all food will be **transported** in adequate hot or cold holding equipment and protected from contamination.
3. ☐ YES, **hand washing** is available at the booth: it is labeled "hand wash," has a minimum of 5 gal. Hot water at greater than 110°F, hand soap and paper towels.
☐ N/A because I sell only pre-packaged food.
4. ☐ YES, **sanitizer** will be available for cleaning food contact surfaces.
5. ☐ YES, **Ready To Eat** food is handled only with clean utensils, clean gloves or tissue paper.
☐ N/A because I do not have RTE food.
6. ☐ YES, **unwrapped food, including samples**, will have protective covers.
☐ N/A because I do not have unwrapped food.
7. ☐ YES, **hot foods** will be held at or greater than 140°F.
 - a. ☐ Yes, a metal stem type thermometer (0-220°F) is available to test hot holding temperatures
 - b. ☐ Yes, at the end of the day I will dispose of leftover heated food.☐ N/A because I do not have food that must be held hot.
8. ☐ YES, **cold food** will be held at or less than 41°F.
 - a. ☐ Yes, a metal stem type **thermometer** (0-220°F) is available to test cold holding temperatures
 - b. ☐ Yes, There is a thermometer located in each cold holding equipment:
There are _____ number of **refrigeration units**
There are _____ number of **freezer units**
There are _____ number of **ice chest style coolers**☐ N/A because I do not have food that requires cold holding.
9. ☐ YES, **raw, cooked food and/or ready to eat food** will not be stored in the same refrigeration units/cooler (stored separately)
☐ N/A, because I do not have raw, cooked or ready to eat food.
☐ No, but I will **prevent cross contamination in the following manner:**

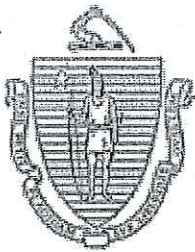
10. ☐ YES, I will have extra utensils and equipment.
☐ N/A, because I have only prepackaged food.
11. Describe how you will store and dispose of **waste water**: _____
12. Describe how you will store and dispose of **garbage**: _____
13. ☐ YES, I am aware of the Town of Amherst Bylaw that bans the use of **EPS (expanded polystyrene)** in food establishments and agree to abide by this regulation. For info go to www.amherstma.gov/DocumentCenter/View/23850

STATEMENT: I certify that the information provided in this application is correct, and I fully understand that any deviation from the above without prior permission from the office may nullify this approval.

I am familiar with 105 CMR 590.000 Minimum Sanitation Standards for Food Establishments and FDA 1999 Food Code and will operate and maintain the above described establishment in accordance with these regulations.

I understand that if violations are found, I must take corrective action immediately, or as otherwise specified by the health official and that failure to correct the violations may result in the revocation of the health permit and immediate cessation of the food service operation, and may also affect the issuance of a health permit at future events.

Signature of owner/applicant _____ **Date** _____



The Commonwealth of Massachusetts
Department of Industrial Accidents
Office of Investigations
1 Congress Street, Suite 100
Boston, MA 02114-2017
www.mass.gov/dia

Print Form

Workers' Compensation Insurance Affidavit: General Businesses

Applicant Information

Please Print Legibly

Business/Organization Name: _____

Address: _____

City/State/Zip: _____ Phone #: _____

Are you an employer? Check the appropriate box:

1. ☐ I am an employer with _____ employees (full and/or part-time).*
2. ☐ I am a sole proprietor or partnership and have no employees working for me in any capacity.
[No workers' comp. insurance required]
3. ☐ We are a corporation and its officers have exercised their right of exemption per c. 152, §1(4), and we have no employees. [No workers' comp. insurance required]**
4. ☐ We are a non-profit organization, staffed by volunteers, with no employees. [No workers' comp. insurance req.]

Business Type (required):

5. ☐ Retail
6. ☐ Restaurant/Bar/Eating Establishment
7. ☐ Office and/or Sales (incl. real estate, auto, etc.)
8. ☐ Non-profit
9. ☐ Entertainment
10. ☐ Manufacturing
11. ☐ Health Care
12. ☐ Other _____

*Any applicant that checks box #1 must also fill out the section below showing their workers' compensation policy information.

**If the corporate officers have exempted themselves, but the corporation has other employees, a workers' compensation policy is required and such an organization should check box #1.

I am an employer that is providing workers' compensation insurance for my employees. Below is the policy information.

Insurance Company Name: _____

Insurer's Address: _____

City/State/Zip: _____

Policy # or Self-ins. Lic. # _____ Expiration Date: _____

Attach a copy of the workers' compensation policy declaration page (showing the policy number and expiration date).

Failure to secure coverage as required under Section 25A of MGL c. 152 can lead to the imposition of criminal penalties of a fine up to \$1,500.00 and/or one-year imprisonment, as well as civil penalties in the form of a STOP WORK ORDER and a fine of up to \$250.00 a day against the violator. Be advised that a copy of this statement may be forwarded to the Office of Investigations of the DIA for insurance coverage verification.

I do hereby certify, under the pains and penalties of perjury that the information provided above is true and correct.

Signature: _____ Date: _____

Phone #: _____

Official use only. Do not write in this area, to be completed by city or town official.

City or Town: _____ Permit/License # _____

Issuing Authority (circle one):

1. Board of Health 2. Building Department 3. City/Town Clerk 4. Licensing Board 5. Selectmen's Office
6. Other _____

Contact Person: _____ Phone #: _____

Information and Instructions

Massachusetts General Laws chapter 152 requires all employers to provide workers' compensation for their employees. Pursuant to this statute, an *employee* is defined as "...every person in the service of another under any contract of hire, express or implied, oral or written."

An *employer* is defined as "an individual, partnership, association, corporation or other legal entity, or any two or more of the foregoing engaged in a joint enterprise, and including the legal representatives of a deceased employer, or the receiver or trustee of an individual, partnership, association or other legal entity, employing employees. However, the owner of a dwelling house having not more than three apartments and who resides therein, or the occupant of the dwelling house of another who employs persons to do maintenance, construction or repair work on such dwelling house or on the grounds or building appurtenant thereto shall not because of such employment be deemed to be an employer."

MGL chapter 152, §25C(6) also states that "every state or local licensing agency shall withhold the issuance or renewal of a license or permit to operate a business or to construct buildings in the commonwealth for any applicant who has not produced acceptable evidence of compliance with the insurance coverage required." Additionally, MGL chapter 152, §25C(7) states "Neither the commonwealth nor any of its political subdivisions shall enter into any contract for the performance of public work until acceptable evidence of compliance with the insurance requirements of this chapter have been presented to the contracting authority."

Applicants

Please fill out the workers' compensation affidavit completely, by checking the boxes that apply to your situation and, if necessary, supply your insurance company's name, address and phone number along with a certificate of insurance. Limited Liability Companies (LLC) or Limited Liability Partnerships (LLP) with no employees other than the members or partners, are not required to carry workers' compensation insurance. If an LLC or LLP does have employees, a policy is required. Be advised that this affidavit may be submitted to the Department of Industrial Accidents for confirmation of insurance coverage. **Also be sure to sign and date the affidavit.** The affidavit should be returned to the city or town that the application for the permit or license is being requested, **not** the Department of Industrial Accidents. Should you have any questions regarding the law or if you are required to obtain a workers' compensation policy, please call the Department at the number listed below. Self-insured companies should enter their self-insurance license number on the appropriate line.

City or Town Officials

Please be sure that the affidavit is complete and printed legibly. The Department has provided a space at the bottom of the affidavit for you to fill out in the event the Office of Investigations has to contact you regarding the applicant. Please be sure to fill in the permit/license number which will be used as a reference number. In addition, an applicant that must submit multiple permit/license applications in any given year, need only submit one affidavit indicating current policy information (if necessary). A copy of the affidavit that has been officially stamped or marked by the city or town may be provided to the applicant as proof that a valid affidavit is on file for future permits or licenses. A new affidavit must be filled out each year. Where a home owner or citizen is obtaining a license or permit not related to any business or commercial venture (i.e. a dog license or permit to burn leaves etc.) said person is NOT required to complete this affidavit.

The Office of Investigations would like to thank you in advance for your cooperation and should you have any questions, please do not hesitate to give us a call.

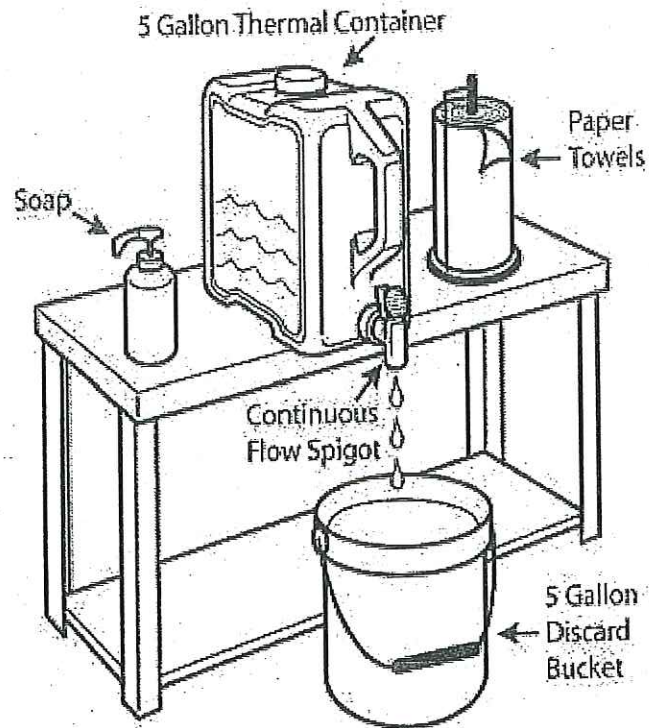
The Department's address, telephone and fax number:

The Commonwealth of Massachusetts
Department of Industrial Accidents
Office of Investigations
600 Washington Street
Boston, MA 02111

Tel. # 617-727-4900 ext 406 or 1-877-MASSAFE
Fax # 617-727-7749

HAND WASHING STATION EXAMPLE

- Water from an approved source
(Do not use garden hose)
- 2-5 gallons
- 112-120° F
- Water jug with spigot
- Catch basin
- Paper Towels in a dispenser
- Hand soap
- Covered waste container
- A sign saying "Hand Wash Station"



To clean water jugs:

Sanitize with 2 tbsp. unscented bleach in 1 gallon water

Pour into the jug and swirl so that sanitizer covers the entire interior surface

Let stand 5 min and drain

Do not rinse

HAND WASHING STATION SIGN

Cut here-----

Hand Wash Station

Massachusetts Department of Public Health
Food Protection Program
Temporary Food Establishment Operations

Are You Ready?

Use this guide as a checklist to verify compliance with MA food safety regulations.

- ☐ **Application** Submit a completed temporary food establishment application minimum of 10 days prior to the event.

FOOD & UTENSIL STORAGE AND HANDLING

- ☐ **Dry Storage** Keep all food, equipment, utensils and single service items stored above the floor on pallets or shelving, and protected from contamination.
- ☐ **Cold Storage** Keep potentially hazardous foods at or below 41°/45°F. An effectively insulated container with sufficient coolant may be approved by the board of health for storage of less hazardous foods, or use at events of short duration.
- ☐ **Hot Storage** Use hot food storage units when necessary to keep potentially hazardous foods at or above 140°F.
- ☐ **Thermometers** Use a food thermometer to check temperatures of both hot and cold potentially hazardous food.
- ☐ **Wet Storage** Wet storage of canned or bottled non-potentially hazardous beverages is acceptable when the water contains at least 10 ppm of available chlorine and the water is changed frequently to keep the water clean.
- ☐ **Food Display** Protect food from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective barriers.
- Post consumer advisories for raw or undercooked animal foods.
- ☐ **Food Preparation** Food employees must use utensils, disposable papers, disposable gloves or any other means approved by the board of health to prevent bare hand contact with ready-to-eat food.
- Protect all storage, preparation, cooking and serving areas from contamination.
- Obtain food from an approved source. Potentially hazardous foods and perishable items may not be prepared in residential kitchens.

PERSONNEL

- ☐ **Person in Charge** There must be one designated person in charge at all times responsible for compliance with the regulations. Check with your local board of health for food protection management certification requirements.
- ☐ **Handwashing** A minimum two-gallon insulated container with a spigot, basin, soap and disposable towels shall be provided for handwashing. The container shall be filled with warm water 100° to 120°F. A handwashing sign must be posted.
- ☐ **Health** The person-in-charge must tell food employees that if they are experiencing vomiting and/or diarrhea, or have been diagnosed with a disease transmissible through food, they cannot work with food or clean equipment and utensils. Infected cuts and lesions on fingers or hands must be covered and protected with waterproof materials.

☐ **Hygiene**

Food employees must have clean outer garments and effective hair restraints. Tobacco usage and eating are not permitted by food employees in the food preparation and service areas.

CLEANING AND SANITIZING

☐ **Warewashing**

A minimum of three basins, large enough for complete immersion of utensils and a means to heat water are required to wash, rinse and sanitize food preparation equipment that will be used on a production basis.

The board of health may require additional sets of utensils if warewashing sinks are not easily accessible.

☐ **Sanitizing**

Use chlorine bleach or other approved sanitizers for sanitizing food contact surfaces, equipment and wiping cloths.

☐ **Wiping Cloths**

Store wet wiping cloths in a clean 100ppm chlorine solution. Change frequently.

WATER

☐ **Water Supply**

An adequate supply of potable water shall be on site and obtained from an approved source. Water storage at the booth shall be in approved storage containers.

☐ **Wastewater Disposal**

Dispose of wastewater in an approved wastewater disposal system. An adequate number of covered containers, labeled "Wastewater" shall be provided in the booth.

PREMISES

☐ **Floors**

Unless otherwise approved, floors shall be constructed of tight wood, asphalt, or other cleanable material. Floors must be easily cleanable.

☐ **Walls & Ceilings**

Walls and ceilings are to be of tight and sound construction to protect from entrance of elements, dust, debris and, where necessary, flying insects. Walls shall be easily cleanable.

☐ **Lighting**

Provide adequate lighting by natural or artificial means if necessary. Bulbs shall be shatterproof or shielded.

☐ **Counters/Shelving**

All food preparation surfaces shall be smooth, easily cleanable, durable and free of seams and difficult to clean areas. All other surfaces shall be easily cleanable.

☐ **Trash**

Provide an adequate number of cleanable containers inside and outside the booth.

☐ **Restrooms**

Provide an adequate number of approved toilet and handwashing facilities. These facilities shall be accessible for employee use.

☐ **Clothing**

Store personal clothing and belongings in a designated place in the booth, away from food preparation, food service and warewashing areas.

Need more information on food safety and MA food regulations

www.mass.gov/dph/fpp

Retail Food Information

http://www.umass.edu/umext/nutrition/programs/food_safety/resources/index.html

MA Partnership for Food Safety Education Resources/Food Safety Principles for Food Workers

www.foodsafety.gov

Gateway to Government Food Safety Information

Temporary Food Establishment Guideline

Introduction

A temporary food establishment is defined by the 1999 Food Code as a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration. Temporary food establishments (TFE) are licensed and inspected by the Amherst Inspection Services in accordance with Massachusetts Regulation 105 CMR 590.09 Minimum Sanitation Standards for Food Establishments – Special Requirements.

A temporary food event is one where food is served to an open-ended number of participants over a period of time. Event planning is driven by the desired hours of operation and the estimated number of attendees. Having a food booth or table, where no specific invitation is given, and where people can stop and receive food or drink, is one example of a temporary food event.

Definition

"Temporary Food Establishment" means a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration. A temporary food establishment includes at least the following:

- A restaurant with a Permit to Operate a Food Establishment issued by the Amherst Inspection Services or other health jurisdiction that is participating as a food vendor (the restaurant permit does not extend to off-premises operation at a temporary event);
- A mobile food unit without a permit issued by the Amherst Inspection Services.
- A food vendor who offers packaged/and or unpackaged samples of their product to the public;
- A demonstration cooking booth where samples are offered to the public; and
- A church, fraternal organization, social organization, or volunteer fire department (and the auxiliary organizations) that is not sponsoring the event and/or is not preparing all food items in its premises or in the homes of its members.

Please contact the Amherst Inspection Services if you are not sure your operation meets the definition of a temporary food establishment.

Permit Requirements

Please read the requirements carefully. They are intended to answer questions regarding the operation of a temporary food establishment.

NOTE: THE APPLICANT SHALL COMPLY WITH ALL REQUIREMENTS OF AMHERST INSPECTION SERVICES. IF VIOLATIONS ARE FOUND, THE OPERATOR MUST TAKE CORRECTIVE ACTION IMMEDIATELY OR AS OTHERWISE SPECIFIED BY THE HEALTH OFFICIAL. FAILURE TO CORRECT THE VIOLATION(S) WILL RESULT IN THE REVOCATION OF THE HEALTH DEPARTMENT PERMIT AND IMMEDIATE CESSATION OF THE FOOD SERVICE OPERATION. FAILURE TO COMPLY MAY ALSO AFFECT AMHERST INSPECTION SERVICES ISSUANCE OF A PERMIT AT FUTURE EVENTS.

PERMIT APPLICATION PROCESS FOR FOOD VENDORS:

- a) Submit to Amherst Inspection Services a completed "Application for Permit to Operate a Temporary Food Establishment." A complete application includes the fee and all required documents attached. A list of required documents is located on the application; note that a permit from the Fire Department is required for open flames.
- b) The completed application must be received at least ten (10) days prior to the event. Applications shall be signed, acknowledging agreement to comply with applicable requirements.
- c) Permits are not transferable to another operator or event and are valid only for the period of time specified.
- d) Only those food items listed on the application may be offered for sale, sample, or service unless changes are approved in advance by the Health Inspector.
- e) Temporary food establishments shall not open for business until permit is issued and an inspection is conducted.

PHYSICAL FACILITIES:

- a) Food booths shall have overhead protection and a cleanable floor surface. The preferred floor surface is asphalt or concrete; however, plywood, tarp or a similar non-slip surface may be used if the booth is located on grass, loose gravel or dirt. Overhead protection where there is cooking must be approved by the Amherst Fire Department.
- b) An adequate supply of potable water must be available at each booth. Water must be from an approved source.
- c) Containers with tight-fitting lids shall be provided for liquid waste. Wastewater (i.e. wash water, rinse water, sanitizing water, drained ice water, etc.) may not be disposed of on the ground surface or town street drains. Sewage connections shall be sanitary, non-leaking, inaccessible to insects and rodents, and approved by the Amherst Inspection Services prior to the event.
- d) Adequate and sanitary toilet facilities must be available and conveniently located for food employees.
- e) The person in charge is responsible for keeping the preparation and service areas and the surrounding grounds free of litter, trash and garbage. All garbage/refuse shall be containerized and properly disposed of during and after the event.

PERSONAL HYGIENE:

- a) Persons having open cuts or sores on his/her hands or arms may not prepare or serve food.
- b) Persons with acute respiratory infections such as colds or flu, or persons with communicable diseases involving organisms that can be transmitted by food are not allowed in food service operations and are subject to immediate exclusion if found handling food in a temporary food establishment.

- c) No eating, drinking, or smoking shall take place in the food preparation area, serving area, or cleaning and storing area of a temporary food establishment.
- d) Food handlers that use the toilet facilities, smoke, eat or drink must wash their hands before returning to work.
- e) Hands must be washed frequently and fingernails kept trimmed and cleaned. A plumbed sink or a clean container with a spigot, a container to catch wastewater, liquid hand soap, and paper towels must be provided at each booth. Gloves or chemically treated towelettes are not a substitute for handwashing.
- f) Hair restraints are required for all food handlers. Hair nets, caps, visors, etc. are acceptable means of hair restraint, but hairspray alone is not acceptable.
- f) The outer garments of food handling employees shall be clean. Gloves must be worn if the food prep staff wear rings (other than a plain band), nail polish or imitation nails.

FOOD AND BEVERAGE:

- a) All food products including beverages, ice and water shall come from an approved source. The use of HOME CANNED or HOME PREPARED FOOD is strictly prohibited.
- b) Food temperatures shall be maintained safe for perishable (potentially hazardous) foods as follows:
 - Cold foods - maintain food temperature of 41°F or below.
 - Hot foods - maintain food temperature of 140°F or above.
- c) Food in transit must be protected from contamination and must meet the temperature requirements noted above.
- d) Sufficient equipment is essential for cooking foods and maintaining temperatures of all perishable foods (i.e. steamtables, chafing dishes, refrigerators, ice chests, etc.)
- e) Potentially hazardous foods that have been cooked, cooled and refrigerated must be reheated for hot holding to 165°F within 2 hours.
- f) Foods shall be stored at least six (6) inches off the floor.
- g) The manager, operator, or person in charge shall provide and use a properly calibrated metal stem bayonet thermometer or digital thermometer with a range of (0 - 220°F) in +/-2°F increments for checking internal food temperatures. The thermometer shall be properly sanitized prior to each use and periodically calibrated.
- h) Food and utensils must be protected from contamination.
- i) Ice for human consumption shall be stored in cleanable, covered, self-draining containers and dispensed with handled scoops, tongs, or other approved methods.
- j) Food condiments such as mustard, ketchup, relish, etc. must be served in individual packets, squeeze bottles, or pump type dispensers. Cream and sugar shall be served in individual packets only. Milk products

or non-dairy creamers shall be refrigerated to 41°F or below. In instances where dispensers or individual packets are not available, food handlers must add condiments or ingredients requested by the patron.

- k) Foods that are contaminated, adulterated in any way or held at improper temperature are subject to immediate condemnation and discarding.

FOOD PREPARATION, HANDLING, DISPLAY, AND SERVICE:

- a) Bare hand contact with ready-to-eat foods is prohibited. Provide disposable gloves, tongs, spatula, wax paper or other utensil(s) for use to prevent bare hand contact with ready-to-eat foods.
- b) Food preparation is to be kept to a minimum and prepared in small quantities.
- c) Holding of cooked food is not allowed unless proper hot holding equipment is available.
- d) Prepackaged food must be used where possible.
- e) Food preparation and cooking must be separated from public access.
- f) Adequate counter protection devices (sneeze guards or shielding) must be provided to protect unpackaged displayed foods from contamination.
- g) Food containers must be labeled to properly identify their contents.
- h) Canned or bottled drinks and packaged food shall not be stored in contact with water or under drained ice.
- i) Toxic items such as cleaners must be labeled and stored away from food and food preparation surfaces. The use of pesticides is prohibited without prior approval from the health inspector.
- j) An adequate number of leak proof and fly proof garbage containers shall be provided and serviced as needed. Plastic garbage bags should be used to line the garbage containers. Arrangements must be made for cleanup and final disposal of all solid waste.

EQUIPMENT AND UTENSILS:

- a) Sufficient refrigeration and/or hot holding facilities shall be provided which are capable of maintaining potentially hazardous food at proper temperature of 41°F or below and 135°F or above. Ice chest with adequate ice may be used for keeping foods cold.
- b) Storage containers, single service items, equipment and utensils shall be stored at least six (6) inches off the floor.
- c) Only single service utensils may be provided for use by the consumer. If wrapped single service utensils are not provided, then the utensils must either be handed to each consumer by the food worker, or stored in a manner where the food contact surface is not exposed and handles are presented to the consumer.
- d) Hoses used for potable water must be food grade and labeled to indicate that they are commercial grade or NSF approved. Back-flow prevention devices must be provided also if deemed necessary.

Metal banded paint-type brushes are prohibited. Plastic banded brushes are approved. Trash bags are not acceptable for food storage. Lead, lead glazed, cadmium (plating on gray enamelware) or enameled utensils equipment are prohibited.

- e) The wash, rinse and sanitizing of utensils and equipment will not be allowed without a properly permitted and inspected method of heating hot water as well as a plumbed, properly sized, three-compartment sink with hot and cold running water or three containers of adequate size (i.e. 5-gallon buckets or 3-gallon dish pans.)
- f) Cleaned equipment and utensils shall be provided after each possible contamination (i.e. dropped on ground, working with different products, etc.). Extra utensils and equipment shall be available.
- g) Appropriate chemical test kit or strips shall be provided by the operator or person in charge and used to check sanitizing concentration strengths.

TEMPORARY FOOD ESTABLISHMENT

Booth: Design your booth with food safety in mind. The ideal booth will have an overhead covering, be entirely enclosed except for the serving window, and have only one door or flap for entry. Clear plastic or light-colored screening on side walls will aid visibility. Only food workers may be permitted inside the food preparation area; animals must be excluded.

Dish Washing: Wash equipment and utensils in a 4-step sanitizing process: washing in hot, soapy water; rinsing in hot water, chemical sanitizing; and air drying. Fuel source for heating hot water is subject to permitting and inspection, as well as permission of the event coordinator. In use equipment and utensils must be cleaned and sanitized at least once every 4 hours.

Hand Washing: Provision must be made for an adequate hand washing facility. If a sink is not available, an insulated water cooler with a spigot can be used for water storage and dispensing. A waste basin must be provided to catch the waste water. Liquid soap and paper towels must be provided for proper hand washing. Gloves and chemically-treated towelettes are not a substitute for hand washing.

Before placing your order,
please inform your server
if a person in your party has
a food allergy.

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